August 29, 1999

Dockets Management Branch (HFA-305) Food and Drug Administration 5630 Fishers La., Rm. 1061 Rockville, MD 20852

re: docket nos. 98N-1230, 96P-0418, and 97P-0197

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Dear Sirs:

I understand that the Food and Drug Administration is looking for ways to reduce salmonella in eggs and is asking for comments on the matter. Recent research, including a study conducted by U.S. government scientists, shows that forced molting increases the frequency and severity of *Salmonella enteritidis* among hens. The stressful conditions weaken their immune systems so badly that they become prone to disease and salmonella infections. The result is sick birds and contaminated eggs.

So in addition to being cruel and inhumane treatment of animals (hens are deprived of food for up to two weeks, water is restricted for up to eight weeks and they are kept in pitch dark for weeks on end, resulting in the deaths of hundreds of thousands and causing surviving hens to shed all their feathers, lose up to 35% of their body weight, and suffer broken limbs from weakened bones), forced molting is harmful for human consumers of eggs. Therefore, it seems that the most effective and direct way to reduce salmonella in eggs would be to eliminate the practice of forced molting. Putting warning labels on egg cartons and regulating egg refrigeration temperatures is not enough. Please put an end to the cruel and dangerous practice of throwing hens' systems into collapse, stressing and shocking their worn-out bodies into laying one more batch of eggs before being sent to slaughter.

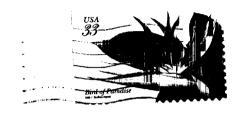
Sincerely,

Sharon D. Krueger 900 W. Bel Air Dr.

Fayetteville, AR 72703







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Food and Drug Administration
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## CROSS FILE SHEET

File Number:

98N-1230/ CY65

See File Number:

97P-0197/ C466 96P-0418/ C463